

Composition for Supplementing a Beverage	<u>10</u>
Active Ingredient Selected to Compensate for Nutrition Deficiency	<u>12</u>
Excipient	<u>14</u>
Delivery Formulation	<u>16</u>

FIG. 1

Fortified Beverage <u>20</u>	
Base Beverage <u>22</u>	
Alcohol <u>32</u>	Vitamins <u>24</u>
Water <u>34</u>	Minerals <u>26</u>
Carbohydrates <u>36</u>	Electrolytes <u>28</u>
Caffeine <u>38</u>	Other Components <u>40</u>
Supplement <u>10</u>	
Vitamins <u>24</u>	Excipient <u>14</u>
Minerals <u>26</u>	Other Nutrients <u>30</u>
Electrolytes <u>28</u>	

FIG. 2

44


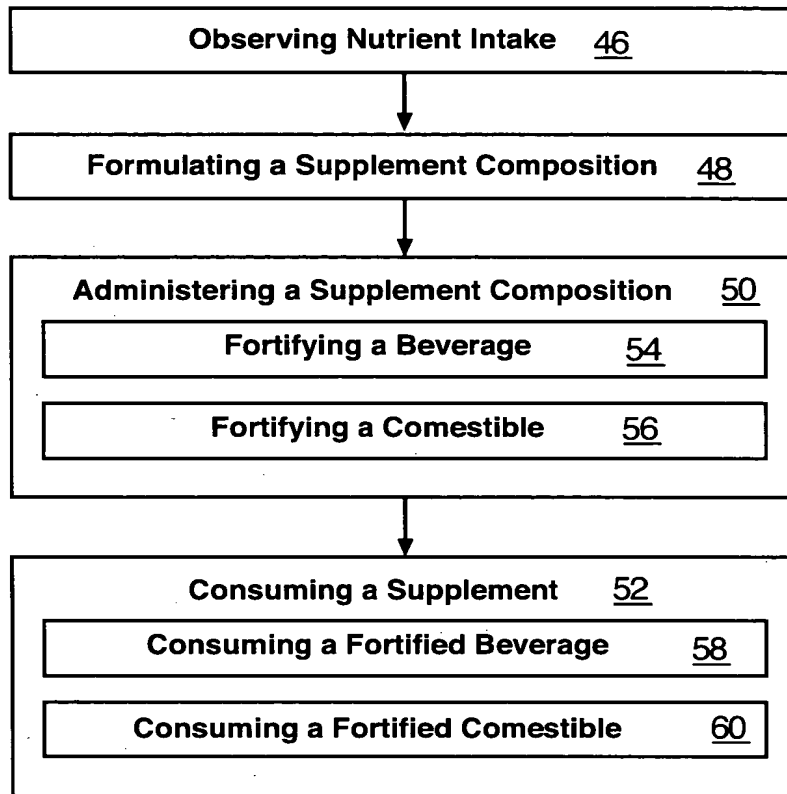



FIG. 3

Observing Nutrient Intake	<u>46</u>
Nutrient Depletion	<u>64</u>
Nutrient Deficiency	<u>66</u>
Dietary Consumption Patterns	<u>68</u>
Public Policies	<u>70</u>
Nutrient Interaction/Neutralization	<u>72</u>
Health of Subjects	<u>74</u>
Other Observations	<u>76</u>

FIG. 4

Formulating a Supplement Composition		<u>48</u>
Selecting a Condition to Supplement		
Nutrient Depletion	<u>64</u>	Sequelae
Nutrition Deficiency	<u>66</u>	Dietary Consumption Pattern
Other Conditions	<u>91</u>	
Selecting an Active Ingredient		
Vitamin	<u>24</u>	Electrolyte
Mineral	<u>26</u>	Other Active Ingredient
Selecting an Excipient		
Preservative	<u>92</u>	Solvent
Stabilizer	<u>94</u>	Flavor Mollifying Agent
Lubricant	<u>96</u>	Odor Mollifying Agent
Other Excipients	<u>107</u>	Appearance Mollifying Agent
		Texture Mollifying Agent
Selecting a Formulation		
Powder	<u>108</u>	Solution
Tablet	<u>110</u>	Suspension
Capsule	<u>112</u>	Emulsion
		Other Formulations
		<u>125</u>
Evaluating a Formulation		
Lab Testing/Quantitative Analysis	<u>126</u>	Public Policy Impact
Clinical Testing/Efficacy	<u>128</u>	Ease of Administration
Consumer Preference	<u>130</u>	Production Cost
Other Evaluations	<u>140</u>	Production Process
		<u>138</u>
Production		<u>88</u>

FIG. 5

Fortifying a Beverage			<u>54</u>
Producing a Beverage			<u>144</u>
Harvesting <u>152</u>	Mixing <u>160</u>	Filtering <u>168</u>	
Crushing <u>154</u>	Heating <u>162</u>	Aging <u>170</u>	
Milling <u>156</u>	Fermenting <u>164</u>	Extruding <u>172</u>	
Mashing <u>158</u>	Distilling <u>166</u>	Other Production <u>174</u>	
Packaging a Beverage			<u>146</u>
Bottling <u>176</u>	Kegging <u>180</u>	Bagging <u>184</u>	
Canning <u>178</u>	Barreling <u>182</u>	Carton <u>186</u>	
Other Packaging <u>188</u>			
Distributing a Beverage			<u>148</u>
Consumer Introduced <u>188</u>	Manufacturer Introduced <u>192</u>		
Server Introduced <u>190</u>	Other Distribution <u>194</u>		
Augmenting a Beverage			<u>126</u>
Ice/Water <u>196</u>	+	Supplement <u>10</u>	
Beverage Mixer <u>198</u>	+	Supplement <u>10</u>	
Beverage Garnishment <u>200</u>	+	Supplement <u>10</u>	
Other Augmentation <u>202</u>	+	Supplement <u>10</u>	

FIG. 6

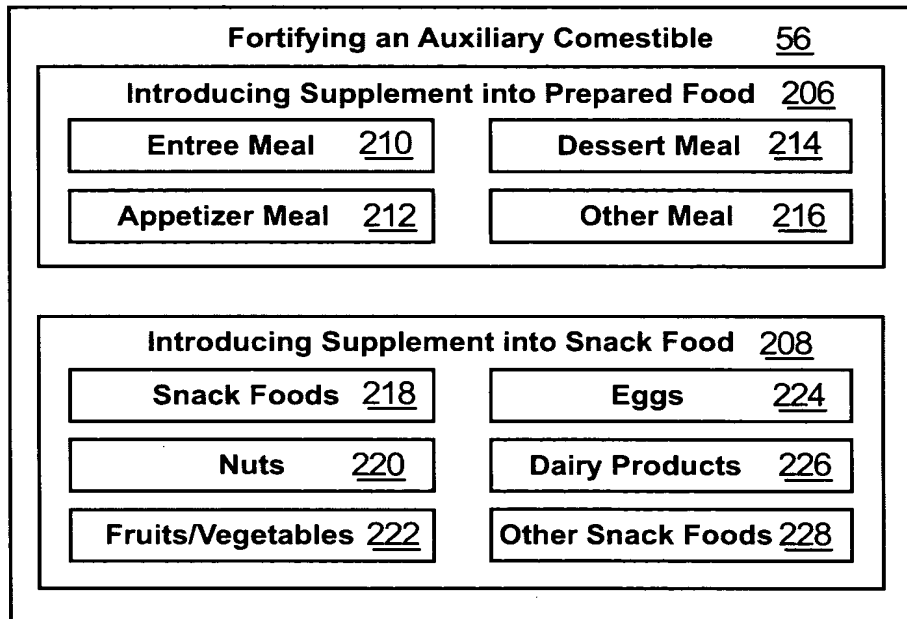
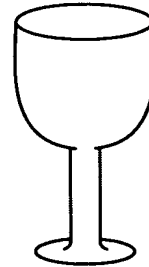
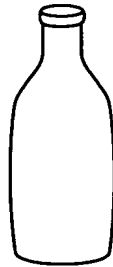
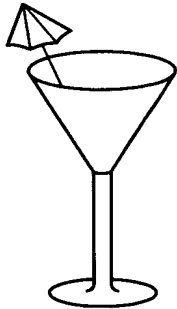


FIG. 7

8/9



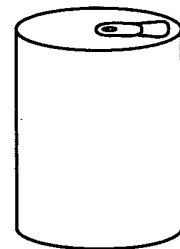
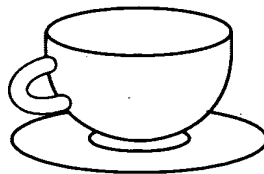
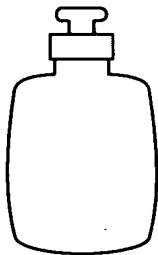
Mixed Drinks <u>232</u>	
Alcohol	<u>32</u>
Mixer	<u>198</u>
Supplement	<u>10</u>

Bottle of Beer <u>234</u>	
Alcohol	<u>32</u>
Water	<u>34</u>
Supplement	<u>10</u>

Glass of Wine <u>236</u>	
Alcohol	<u>32</u>
Water	<u>34</u>
Supplement	<u>10</u>

Consuming a Fortified Beverage <u>58</u>	
Base Beverage	<u>22</u>
Supplement Composition	<u>10</u>

Other Fortified Beverage <u>244</u>	
--	--



Water	<u>242</u>
Water	<u>34</u>
Minerals	<u>26</u>
Supplement	<u>10</u>

Coffee <u>240</u>	
Water	<u>34</u>
Minerals	<u>26</u>
Caffeine	<u>38</u>
Supplement	<u>10</u>

Soda Pop <u>238</u>	
Water	<u>34</u>
Sugar	<u>246</u>
CO ₂	<u>248</u>
Supplement	<u>10</u>

FIG. 8

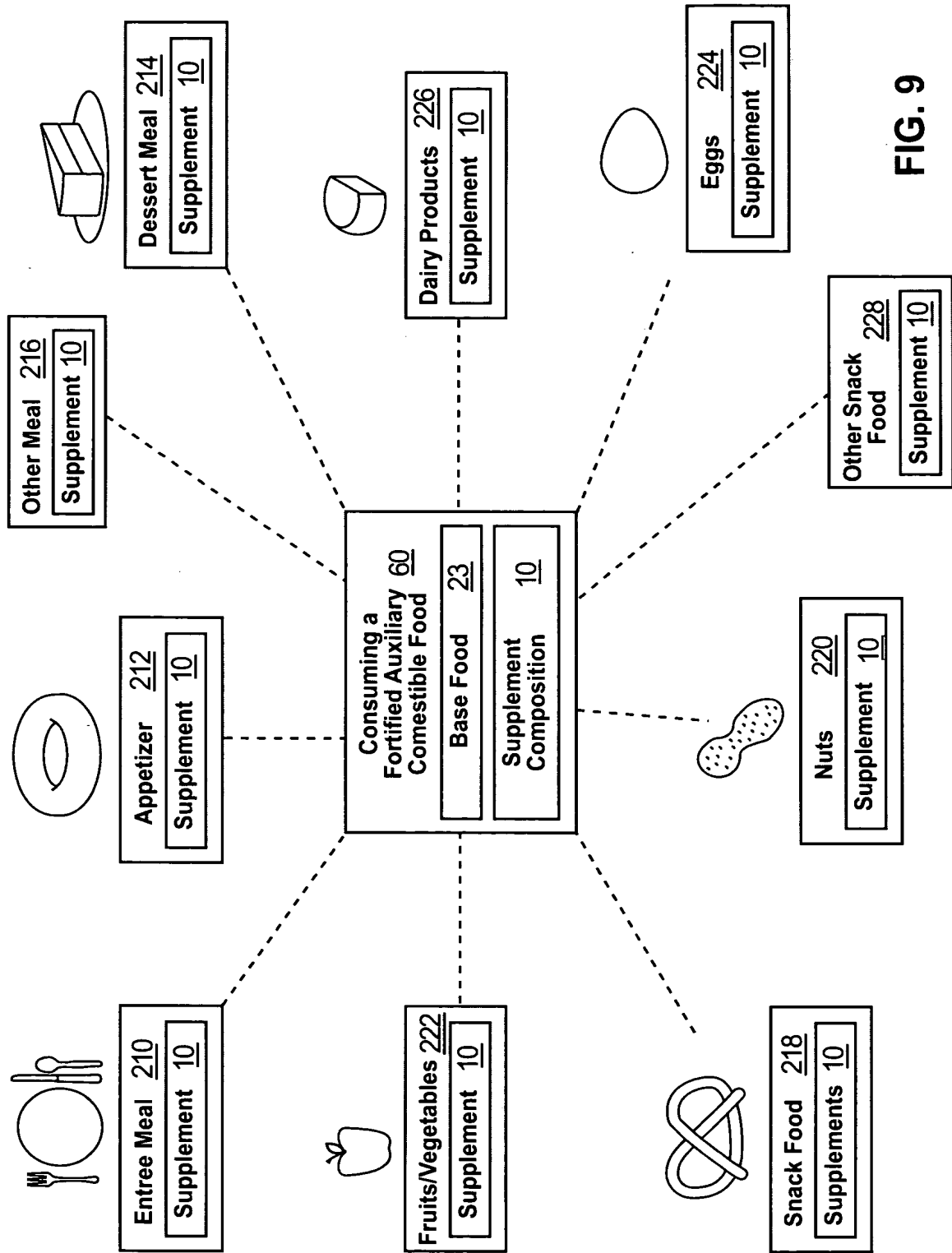


FIG. 9